

Rice with Peas
(Risi e Bisi)

INGREDIENTS:

Servings: 2 people

Fresh unshelled peas	150 g
or frozen green peas	150 g
Small onion	1/2
Small celery stalk	1
Small carrot	1/2
Unsmoked bacon or pancetta	25 g
Butter	2 tbs
Olive oil	1 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	700 ml
Arborio rice	150 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 4 people

Fresh unshelled peas	250 g
or frozen green peas	250 g
Small onion	1/2
Celery stalk	1
Small carrot	1
Unsmoked bacon or pancetta	50 g
Butter	4 tbs
Olive oil	2 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	1 1/2 liters
Arborio rice	250 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 6 people

Fresh unshelled peas	400 g
or frozen green peas	400 g
Small onion	1
Small celery stalks	2
Carrot	1
Unsmoked bacon or pancetta	75 g
Butter	100 g
Olive oil	3 tbs
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	2 1/4 liters
Arborio rice	400 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 8 people

Fresh unshelled peas	500 g
or frozen green peas	500 g
Small onion	1
Celery stalks	2
Small carrots	2
Unsmoked bacon or pancetta	100 g
Butter	125 g

Olive oil	50 ml
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	3 liters
Arborio rice	500 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 10 people

Fresh unshelled peas or frozen green peas	650 g 650 g
Medium onion	1
Small celery stalks	3
Carrots	3
Unsmoked bacon or pancetta	125 g
Butter	150 g
Olive oil	75 ml
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	3 3/4 liters
Arborio rice	650 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

Servings: 12 people

Fresh unshelled peas or frozen green peas	800 g 800 g
Large onion	1
Celery stalks	3
Small carrots	3
Unsmoked bacon or pancetta	175 g
Butter	200 g
Olive oil	100 ml
Fresh chopped Italian parsley	small handful
Beef broth (preferably home-made)	4 1/4 liters
Arborio rice	800 g
Salt and freshly ground pepper	to taste
Freshly grated Parmesan cheese	to taste

TOOLS:

Chef's knife
Cutting board
Heavy saucepan with lid
Saucepan
Wooden spoon

PREPARATION:

Prepare the fresh peas:

Shell the peas, if using fresh.

Peel and finely *chop the onion, celery and carrot. Chop the bacon.* Place them, along with half the butter and all the olive oil, in a heavy saucepan. Sauté until the onion is translucent. Add half the parsley and the peas. Cook over gentle heat for 10 minutes (fresh peas) or 4 minutes (frozen peas).

Prepare the risotto:

Place the rice in a large saucepan with the remaining butter. Fry for 2-4 minutes, stirring. Begin adding the hot stock and when approximately half of the stock has been used, add the vegetables. Pour in the remaining stock gradually. Cook for approximately 15-20 minutes. Remove the pan from the heat and season, to taste, with salt and pepper. Add the remaining butter, parsley, and cheese. Mix well. Serve immediately.

